



THE PHOENICIAN
SCOTTSDALE

MOTHER'S DAY BRUNCH 2024

SUNDAY, MAY 12, 2024

J&G Steakhouse 10:00am - 1:30pm (Last Seating) | Adults \$175, Children 3-12 years \$95

Reservations Required: 480 214 8000

CARVING STATION ~~~

HERB CRUSTED TENDERLOIN
*Horseradish Cream, Pommery Mustard Jus,
Silver Dollar Rolls*

DESERT BLOSSOM HONEY GLAZED HAM
Arizona Citrus Pomegranate Jus

ANCHO MINT WHOLE ROASTED SALMON
Harissa Cream

BREAKFAST ~~~

CRAB EGGS BENEDICT
Toasted Sourdough English Muffins, Dill Caviar Hollandaise

SCRAMBLED EGGS
Pecan Smoked Bacon, Chicken Apple Sausage

SPRING VEGETABLE FRITTATA
Charred Leek

CHEF ATTENDED BUTTERMILK WAFFLES (Made to Order)
*Pecans, Dark Chocolate, Apple Compote, Chantilly Cream, |
Barrel Aged Maple Syrup*

CHEF ATTENDED EGGS & OMELETS (Made to Order)
*Farm Fresh Eggs & Egg Whites, Rosemary Ham, Onion,
Roasted Mushrooms, Bell Peppers, Tomato, Spinach, Bacon,
Asparagus, Avocado, Aged Cheddar Cheese, Goat Cheese*

HAND CARVED FRESH FRUITS & WILD BERRIES
SEASONAL WHOLE FRUIT
COLD PRESSED JUICES & SMOOTHIES

ARTISAN BREAKFAST PASTRIES
Executive Pastry Chef Pell's Selection

BEVERAGES
Phoenician Coffee, Tea, Orange Juice, Milk

HOT BRUNCH ITEMS ~~~

PAN ROASTED MAHI MAHI
Cannellini Beans, Spanish Chorizo

HERB ROASTED JIDORI CHICKEN BREAST
Cippolini onion mushroom ragout

MISO BRAISED SHORT RIB
Mustard Greens

KAFIR LIME COCONUT GRILLED PRAWN

CREME FRAICHE WHIPPED POTATOES

ROASTED SHALLOT AND TOMATO CHEDDAR BREAD PUDDING

HERB ROASTED BABY VEGETABLES

SAUTE STATION ~~~

DIVER SCALLOP
*Sweet Corn Truffle Emulsion, Crispy Prosciutto,
Roasted Corn Cilantro Relish*

RADIATORI PASTA
*English Peas, Black Pepper, Lemon Butter
Buttered Noodles Available Upon Request*

GRIDDLE STATION ~~~

SOURDOUGH FRENCH TOAST
Raspberry Cinnamon Jam, Whipped Devonshire Cream

AVOCADO TOAST
*Crushed Avocado, Heirloom Tomatoes, Watercress,
Multigrain Baguette*

SALADS ~~~

DEVEILED EGGS
Crispy Pancetta, Sage

KALE ANCIENT GRAIN SALAD
*Farro, Kale, Dried Cherry, Goat Cheese, Toasted Walnut,
Honey Citrus Dressing*

STRAWBERRY MOZZARELLA
*Baby Spinach, Spiced Almonds, Candied Orange Peel,
White Balsamic Vinaigrette*

TRADITIONAL CAESAR SALAD
*Gem Lettuce, Parmesan, White Anchovies,
Focaccia Croutons*

HEIRLOOM GREENS & PEA SHOOTS
Blueberry, Fennel, Pecans, Apricot Vinaigrette

CHARCUTERIE ~~~

*Spicy Calabrese Salami, Lomo, Prosciutto,
Dried Cured Chorizo, Smoked Duck Breast,
3-Pig'S Pheasant Pate, Grain Mustard, Cornichons,
Phoenician Pickles, Crafted Olives*

ARTISAN CHEESE ~~~

*Barely Buzzed, Sage Derby, Welsh Cheddar, Aged Gouda,
Red Brutte, Sun-Dried Fruits, Caramelized Nuts,
Local Honey Comb, Fig Preserve, Lavosh, Artisan Breads*

SEAFOOD ~~~

HAND ROLLED SUSHI & SASHIMI
*Spicy Tuna, California Roll, Vegetable Roll, Shrimp Nigiri,
Salmon Nigiri, Hamachi Sashimi, Ahi Tuna Poke,
Octopus Salad*

CHILLED SEAFOOD & RAW BAR

*Lemon Poached Shrimp, Oysters, Lobster & Crab Claws,
Smoked Salmon, Sea bass & Shrimp Aguachile,
Red Horseradish Sauce, Habanero Mignonette,
Selection of Caviar, Buckwheat Blini & Traditional Accoutrement*

MODERN DISPLAY OF PASTRIES & SWEETS